



Crescent
Cook
Book

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Some hae meat that
canna eat
And some wad eat
that want it
But we hae meat and
we can eat
And sae the Lord be
thankit - *Burns.*



BAKING POWDER SECTION

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WHAT BAKING POWDER REALLY IS



BAKING Powder is not a food. It is an important factor in the preparation of foods, but is never ingested. No matter how much baking powder may be used none of it is ever taken into the human system. Only the residues resulting from the chemical reaction that occurs in baking ever reaches the stomach, and these residues only in immaterial quantities.

Baking Powder forms less than two parts in a hundred of the bread or pastry in which it is used and part of this small amount is dissipated in the form of gas during the process of baking. Food prepared with baking powder forms a small portion only of an ordinary meal, so that the actual amount of baking powder residue taken into the system is so small that it can scarcely be computed.

The only questions of real interest and importance to the housewife and the cook with reference to baking powders are those of cost and efficiency, and any discussion concerning the wholesomeness of the various powders is of value only for advertising purposes. The consumer is interested in the ingredients of the baking powder only to the extent of learning which type of baking powder will logically give the best results in baking, and for that reason a brief description of the constituent elements of Crescent Baking Powder will prove of value.

The sole purpose of a baking powder is to raise the dough—to aerate the food and make it light and wholesome and digestible. The dough is raised by the liberation of carbonic acid gas contained in soda bicarbonate. To liberate this gas an acid of some sort must be used. Sour milk is effective as an acid, but always inconvenient, often unobtainable and its degree of acidity so variable that uniformity of results is impossible. Hence the necessity of baking powders.

WHAT BAKING POWDER REALLY IS

The nature of the acid ingredient of a baking powder determines its efficiency and value to the consumer. The determination of the best acid ingredient for baking powders is a problem for chemists and manufacturers to solve. An immense amount of research work has been devoted to this determination and the accumulated results of this research work have been freely used by the chemists of the Crescent Manufacturing Company in developing and perfecting what we believe to be the most modern and nearest perfect type of baking powder yet offered to the public.

THE FINAL FACTS

We want to tell you in plain language what Crescent Baking Powder is composed of.

- (1) Sodium Bicarbonate—containing the carbonic acid gas or leavening agent.
- (2) Calcium Acid Phosphate—an acid salt.
- (3) Sodium Aluminium Sulphate—an acid salt.
- (4) Egg Albumen—whites of eggs.
- (5) Corn Starch—used to absorb moisture.

Of the ingredients composing Crescent Baking Powder no part of the Soda Bicarbonate (1), Calcium Acid Phosphate (2), Sodium Aluminium Sulphate (3) ever reaches the stomach in their original form. The chemical reaction which occurs in the baking destroys both the soda and the acid compounds and results in the formation of (a) carbonic acid gas which escapes after having performed its function of raising the dough, and (b) the following residual products which remain in the food:

- | | |
|-------------------------|-----------------|
| (1) Calcium Phosphate | 5.15 per cent. |
| (2) Sodium Phosphate | 3.10 per cent. |
| (3) Sodium Sulphate | 38.12 per cent. |
| (4) Aluminium Hydroxide | 5.25 per cent. |

Of the nature of these residual products it may be said (1) Calcium Phosphate is not only free from harmful effects, but is prescribed by physicians in cases of malnutrition, showing that it is a useful and necessary constituent of the tissues of the body; (2) Sodium Phosphate and (3) Sodium Sulphate are mild laxatives when administered in sufficient quantities; (4) Aluminium Hydroxide is held by many able chemists and physiologists to be insoluble in the gastric juices of the stomach and that it therefore has no effect upon the system.

These residual products are present in such limited quantities as to have, according to many chemists and physiologists, no physiological effect whatever on the system, and they are named here simply for the purpose of allaying any alarm created in the mind of the consumer by the sensational advertising methods employed by some baking powder manufacturers.

Corn Starch is used in Crescent Baking Powder for the purpose of taking up any moisture to which the powder is exposed, thus preventing premature action of the acid salts upon the soda. It is not used to cheapen or lower the grade of the powder but serves a most essential purpose.

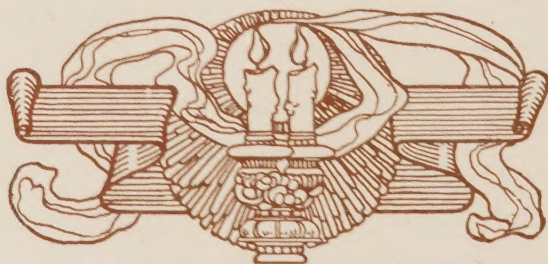
Egg Albumen is used to add to the efficiency and effectiveness of Crescent Baking Powder in the oven. Its purpose is to prevent the falling of the pastry or bread before the baking is completed.

THE FINAL OVEN TEST

There is a great difference in the manner in which the various kinds of powder produce their gas. This may be readily demonstrated. Place two teaspoons of cream tartar powder in a glass and the same amount of Crescent in a second glass. Add to each, three teaspoons of hot water and stir. The cream tartar powder acts immediately and violently, but the action is of short duration. Crescent Baking Powder acts very slowly, in fact only begins to act when a cream-of-tartar powder has subsided. This point is of great importance, for here is the cause of fallen cakes and heavy biscuits. When cream-of-tartar pow-

der is used it is imperative that the dough be mixed quickly and baked in a very hot oven or the gas will all have been given off and the dough will have subsided before it has become baked. Hence if a housewife wishes to make two batches of biscuits, or more cake than she can bake at once, she must mix them separately. If she is baking hot cakes she must add a second and perhaps a third portion of baking powder or the last cakes will not be light. This besides being more expensive, leaves an increased amount of baking powder residue in the food. The carefully balanced chemical composition of Crescent Baking Powder overcomes this difficulty. There is little or no action after mixing the dough until heat is applied. Then if the oven be crowded or delay of any kind occurs no harm will be done. Griddle cake batter, biscuits or cakes may stand for hours, if necessary, before baking. Neither is an extremely hot oven required. To bake successfully with Cream-of-Tartar Baking Powder an oven heat of 300 degrees is required. To bake with Crescent Baking Powder an oven heat of 200 degrees only is necessary. In short, while Crescent Baking Powder may be used under the same conditions as any powder, the best results are obtained by allowing the baking to stand 5 to 10 minutes or more and baking in a moderately hot oven.

Why then should the intelligent housewife, the professional pastry cook, or the baker, pay 45c to 50c per lb. for any baking powder when Crescent Baking Powder can be had of any grocer at the uniform price of 25c per lb.—always full weight?



WHY CRESCENT BAKING POWDER IS THE BEST

- (1) It produces 15% leavening power, while most baking powders contain but 12% or less, hence less Crescent Baking Powder may be used in baking.
- (2) It is high in quality and low in price.
- (3) The leavening process begins as soon as the powder comes in contact with moisture.
- (4) The combination of acid ingredients prolongs the action of leavening until the moisture has been absorbed and the pastry is baked.
- (5) Egg Albumen controls the action of the gas, sustains the dough and prevents falling.
- (6) Starch is used to absorb any moisture that may find its way into the can and prevent chemical action taking place, which would cause the gas to be evolved, leaving the powder dead as a leavener.
- (7) It is always uniform in strength and action. Not a matter of luck in baking, but a scientific certainty.
- (8) It is endorsed by many chemists, physicians and bakers.

If you have not tried Crescent Baking Powder, do so at the first opportunity; include it in your order and you will be glad, and sorry, too, that you have not already saved this twenty-five cents on every can and especially when you could have had a better product into the bargain.

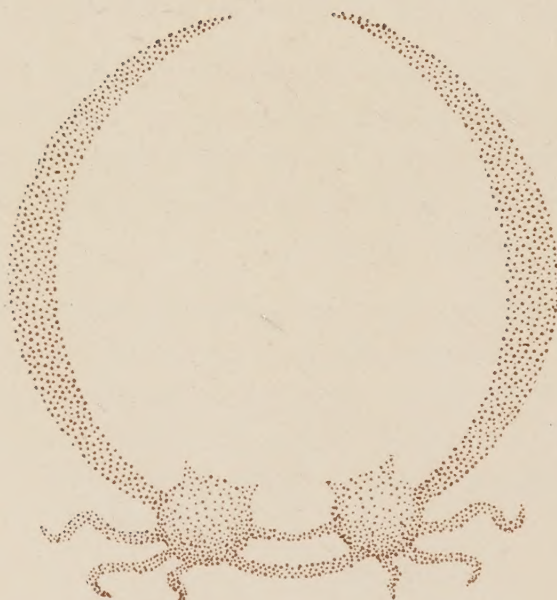
Read any baking powder advertisement, wherever it may appear, accept all statements as true facts, then remember that Crescent Baking Powder is all that is claimed for the others and even more, for Crescent Baking Powder will do all that the higher priced powders do and do it better.



WE OFFER \$500 REWARD

The Crescent Manufacturing Company have had for a number of years a standing offer of \$500 to be given to anyone who could find any injurious substance in food resultant from the use of Crescent Baking Powder. This offer still stands unchallenged, and the money is still waiting in the bank. It will always go unchallenged because Crescent Baking Powder is absolutely wholesome and contains no injurious products whatever.

CRESCENT MANUFACTURING CO.
Seattle, Washington.

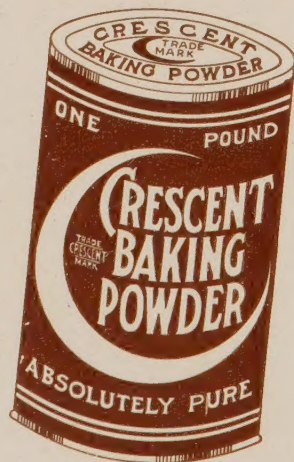


Success in using a printed recipe depends as much upon a correct mixing of the materials as upon using just the proper amount of each ingredient. The writing of recipes is not an exact science and often the printed instructions do not mean just the same to the reader as to the writer.

All of the recipes in this booklet have been personally tested and are practical and useful, only requiring to be adapted to the favorite methods of the individual cook, the strength of the flour and quality of the ingredients, etc.

Remember that while Crescent Baking Powder will work under the same conditions that any other Baking Powder is used, the best results are obtained with it by allowing the baking to stand 5 to 10 minutes before placing in the oven, and by baking in a moderately hot oven.

¶ The following choice cake recipes without eggs are made practicable by the use of Crescent Baking Powder in their construction; one of the important ingredients in this Baking Powder being Egg Albumen, —the crystallized white of eggs.



BREAD AND ROLLS

CRESCENT BROWN BREAD

- $\frac{1}{2}$ pint Flour
- $\frac{1}{2}$ pint Rye Flour
- 2 Potatoes
- 1 teaspoon Salt
- 1 pint Indian Corn Meal
- 1 tablespoon Brown Sugar
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{2}$ pint Water

Sift flour, corn meal, rye flour, sugar, salt and baking powder thoroughly. Peel, wash and boil two mealy potatoes. Rub through sieve, diluting with water. When cold mix all into a batter. Pour into well-greased mold having a cover. Place it in sauce pan half full of boiling water, where the loaf will simmer one hour without water getting into it. Remove and take off cover. Finish by baking in fairly hot oven thirty minutes.

WHOLE WHEAT BREAD

- 3 cups fine Whole Wheat Flour
- 1 level teaspoon Salt
- 2 teaspoons Crescent Baking Powder
- 2 teaspoons Sugar if desired
- Milk or milk and water to mix to a light, soft dough (about $1\frac{1}{2}$ cups).

Sift twice the flour, salt, baking powder, and sugar if used. Place in a large bowl and mix to a dough with the milk, or milk and water, mixing either with a spoon or knife. When well mixed and smooth turn into a greased pan and cover with another pan inverted, unless the double round sandwich pan is used, in which case fill the lower section of pan. Let the bread stand five or ten minutes, then bake in a steady oven, not too hot, about forty-five minutes.

BAKING POWDER BREAD

- 1 quart Flour
- $\frac{1}{2}$ teaspoon Sugar
- 1 teaspoon Salt
- 2 teaspoons (heaping) Crescent Baking Powder
- $\frac{1}{2}$ medium sized cold boiled Potato and Water
- $\frac{1}{2}$ cup broken Nuts

Sift together thoroughly flour, salt, sugar and baking powder, rub in the potato, add sufficient water to mix smoothly and rapidly into a stiff dough. Fill greased pan half full. Let stand fifteen to twenty-five minutes, bake forty-five minutes, placing paper over top first fifteen minutes to prevent crusting too soon.

BOSTON BROWN BREAD

- 2 cups Graham Flour
- 1 cup Corn Meal
- 1 cup Rye Meal
- 3 teaspoons Crescent Baking Powder
- 1 level teaspoon Salt
- 1 small cup New Orleans Molasses
- 1 pinch Soda
- Sufficient Sweet Milk to make very thin batter
- $\frac{1}{2}$ cup Floured Raisins

Place in buttered pan in kettle of cold water and steam three hours, then dry top in the oven.

CRESCENT NUT BREAD

- $\frac{1}{2}$ cup Sugar
- 1 teaspoon Mapleine
- 1 rounding teaspoon Salt
- 2 cups Milk
- 1 cup chopped Walnuts
- 2 cups Flour
- 2 cups Graham Flour
- 2 teaspoons Crescent Baking Powder

Let the batter stand in bake pan one-half hour, then bake in moderate oven one hour. Very nice for sandwiches.

CORN BREAD

- $1\frac{1}{2}$ pints Indian Corn Meal
- $\frac{1}{2}$ pint Flour
- 1 tablespoon Sugar
- 1 teaspoon Salt
- 2 heaping teaspoons Crescent Baking Powder
- 1 tablespoon Butter or Lard
- $1\frac{1}{4}$ pints Milk
- 2 Eggs

Sift together corn meal, flour, sugar, salt and powder; rub in the shortening, add beaten eggs and the milk; mix into a moderately stiff batter; pour from bowl into shallow cake pan. Bake in moderate oven 30 minutes.



MEASURE FLOUR AFTER SIFTING

BREAD AND ROLLS

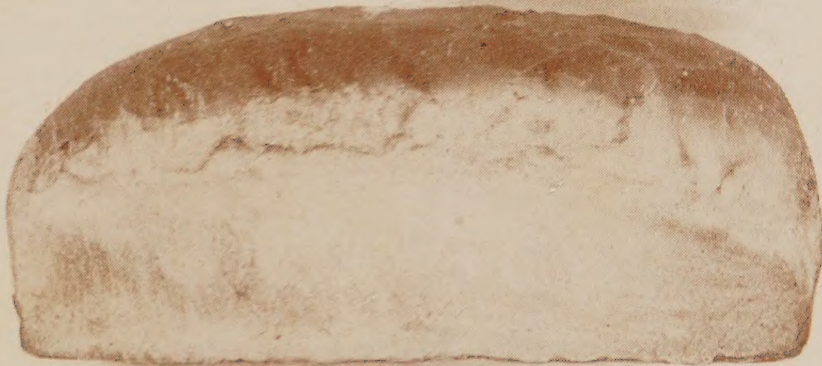
FRUIT ROLLS

- 1 quart Flour
- 1 teaspoon Salt
- 2 tablespoons Sugar
- 2 teaspoons Crescent Baking Powder
- 2 tablespoons Butter

Cut fine one-fourth pound citron, seed and halve one-fourth pound raisins. Mix fruit evenly with dry ingredients, make to a firm dough with milk. Knead on board for a moment, divide into pieces size of egg, make into long rolls, lay one inch apart on flat greased pans, brush with milk. Bake in moderate oven.

PARKER HOUSE ROLLS

Prepare dough as for lunch rolls. Knead and roll out $\frac{1}{2}$ inch thick. Cut into 3-inch circles. Press pencil down across middle of each; rub edges with soft butter. Double each, lay 1-inch apart on flat greased pans. Brush with milk, and bake in hot oven. If sweetening is liked sprinkle granulated sugar over rolls before folding.



BISCUITS AND BUNS

MEASURE FLOUR AFTER SIFTING

BAKING POWDER BISCUITS

- 2 cups Flour
- 2 teaspoons Crescent Baking Powder
- 1 heaping tablespoon of Lard
- 1 teaspoon Salt
- Sweet Milk enough to mix to soft dough. Bake twenty minutes

Sweet milk enough to mix to soft dough. Bake twenty minutes.

CRESCENT BREAKFAST GEMS

- 2 cups Flour
- 1 teaspoon Crescent Baking Powder
- $\frac{1}{2}$ teaspoon Salt
- Add $1\frac{1}{2}$ cups Milk into which an Egg has been beaten

Mix into soft batter, drop into well buttered and heated gem pans and bake in a moderate oven.

BUTTERMILK BISCUIT

- 1 pint Flour
- 2 teaspoons Crescent Baking Powder
- 1 pinch Salt
- 2 level tablespoons Butter
- $\frac{2}{3}$ cup of Fresh Buttermilk

Sift with one pint of flour two level teaspoons of Crescent Baking Powder and a pinch of salt. Work in two level tablespoons of butter. Mix with this two-thirds of a cup of fresh buttermilk. Roll out soft. Cut out with biscuit cutter and bake fifteen or twenty minutes in moderate oven.

CREAM MUFFINS

- $1\frac{1}{2}$ cups Flour
- $\frac{1}{3}$ teaspoon Salt
- 1 teaspoon Crescent Baking Powder
- 2 Eggs
- $\frac{1}{4}$ cup melted butter
- $\frac{2}{3}$ cup thin Cream

Sift together the flour, salt and baking powder. Add the yolks of the eggs, melted butter and cream, and beat well. Last of all fold in the stiffly-beaten whites of the eggs and bake in greased muffin pans in a moderate oven about twenty minutes.

HOT CROSS BUNS

- $\frac{1}{2}$ teaspoon Salt
- 3 teaspoons Crescent Baking Powder
- $\frac{1}{2}$ lb. cleaned Currants
- $\frac{1}{2}$ teaspoon Nutmeg
- 1 quart Flour
- $\frac{1}{4}$ lb. Citron (cut)
- $\frac{1}{2}$ cup Butter
- 1 cup part Cream and Milk
- $\frac{1}{4}$ lb. seeded Raisins
- $\frac{1}{2}$ teaspoon Allspice

Sift salt, sugar and baking powder with flour. Rub in butter, add currants, raisins, citron and spices. Stir in milk and cream, adding more milk if necessary to make firm dough. Mold into round buns, place two inches apart on greased pan, brush with milk, cut a cross on top and sprinkle with sugar.

CRESCENT CORN MUFFINS

- 1 cup sweet Milk
- 1 cup sour Milk
- $\frac{1}{4}$ cup Molasses
- $1\frac{1}{2}$ cups Corn Meal
- $\frac{1}{2}$ cup Flour
- 1 teaspoon Crescent Baking Powder
- $\frac{1}{2}$ teaspoon Soda

Steam in cups two hours. Half teaspoon of Mapleine adds much to flavor of this recipe.

CRESCENT BAKING POWDER BISCUITS

- 3 cups Flour
- 2 teaspoons Crescent Baking Powder
- 1 tablespoon Sugar
- 2 tablespoons Lard or Butter
- 1 teaspoon Salt
- Sweet Milk to moisten

Sift flour and baking powder twice; add sugar and salt; rub in the lard or butter; moisten with sweet milk and work lightly with fingers. Press out with hands and cut. Sprinkle with sugar and let stand fifteen minutes. Bake in moderate oven.



BISCUITS AND BUNS

WHOLE WHEAT BISCUIT

- 2 cups Whole Wheat Flour
- Pinch Salt
- 1 teaspoon Crescent Baking Powder
- 2 tablespoons Butter
- 1 Egg
- About 1 cup Milk

Sift together flour, salt and baking powder; rub in the butter and mix to a light dough with the egg and milk. Roll out on a floured board, cut into biscuit, and bake about fifteen minutes in a hot oven.

GRAHAM MUFFINS

- 4 cups Graham Flour
- 1 tablespoon Brown Sugar
- 1 teaspoon Salt
- 2 teaspoons Crescent Baking Powder
- 1 Egg
- 1 pint Milk

Sift together Graham flour, sugar, salt and powder; add beaten egg and milk; mix into batter like pound cake. Bake in muffin pans, well greased, two-thirds full. Bake fifteen minutes.

CINNAMON BUNS

- 1 pint Flour
- 1 tablespoon Sugar
- $\frac{1}{2}$ teaspoon Salt
- 1 heaping teaspoon Crescent Baking Powder
- 2 tablespoons Butter

Sift together flour, sugar, salt and baking powder. Rub in butter and wet with enough milk to make soft dough. Roll out one-half inch thick, spread with soft butter, sugar and powdered cinnamon. Roll like jelly roll, cut in inch thick slices, place close together on greased pan and bake in moderate oven.

WAFFLES

- 4 cups Flour
- $\frac{1}{3}$ teaspoon Salt
- 1 teaspoon Sugar
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{3}$ cup Butter

Add three eggs, whites and yolks beaten separately, and sufficient milk to make a thin batter. Cook in hot greased waffle-irons.

NEVER FAIL BISCUITS

- 1 quart Flour
- 1 teaspoon Salt
- 2 heaping teaspoons Crescent Baking Powder
- 1 tablespoon Shortening

Mix flour, salt and baking powder together well, then mix in the shortening and enough sweet milk to make a soft dough. Roll out lightly one inch thick. Bake in a moderately heated oven. Can be baked at once or let stand several hours.

HOT CAKES

- $1\frac{1}{2}$ cups Milk
- 1 Egg
- $\frac{1}{2}$ teaspoon Salt
- 1 tablespoon Sugar
- $2\frac{1}{2}$ cups sifted Flour
- 2 teaspoons Crescent Baking Powder

When baked serve immediately with Maple-syrup.

KENTUCKY CREAM DROP BISCUITS

- $1\frac{1}{2}$ cups Flour
- $\frac{1}{4}$ teaspoon Salt
- 1 cup sweet or sour Cream
- 1 heaping teaspoon Crescent Baking Powder

Drop on buttered pan and bake in a moderate oven.



BISCUITS AND BUNS

CRESCENT NUT BISCUITS

- 2 cups Flour
- $\frac{1}{4}$ teaspoon Salt
- 2 tablespoons Sugar
- 1 cup finely chopped Nuts
- 1 heaping teaspoon Cres. Baking Powder

Sift flour, salt, baking powder and sugar together and rub in butter, then add the nuts and mix to a soft dough with milk. Mold into small balls, place apart on greased pans, brush with milk and bake in moderate oven.

EGGLESS PANCAKES

- 1 pint sweet Milk
- 1 teaspoon Salt
- 2 teaspoons Crescent Baking Powder
- 1 teaspoon Melted Butter
- Flour to make stiff batter

Beat flour, milk and salt till smooth, then stir in Baking Powder. Beat again to mix and then add melted butter. To let batter stand improves it.

CRESCENT SALLY LUNNS

- 2 cups Flour
- $1\frac{1}{2}$ teaspoons Crescent Baking Powder
- $\frac{1}{2}$ teaspoon Salt

Stir in the beaten yolks of two eggs mixed with one-half cup milk and one-half cup melted butter. Beat hard, add the whites whipped to a stiff froth. Bake in well-greased muffin pans in a moderate oven.

CRESCENT PICNIC BISCUITS

- 1 pint Flour
- $\frac{1}{2}$ teaspoon Salt
- 1 teaspoon Crescent Baking Powder
- 1 tablespoon Shortening

Sift flour, salt and baking powder together and rub in shortening. Then mix to a soft dough with milk. Roll out three-eighths of an inch thick, cut into rounds. On half the rounds spread a little butter and a thick layer layer of finely chopped seasoned meat. Cover with the remaining round and press together. Brush tops with milk. Place an inch apart in greased pans and bake in a moderate oven.

CRESCENT WAFFLES

- 1 tablespoon Sugar
- 2 tablespoons melted Butter
- 2 Eggs (beaten separately)
- $1\frac{1}{2}$ cups Milk
- $2\frac{1}{4}$ cups sifted Flour
- $\frac{1}{2}$ teaspoon Salt
- 1 teaspoon Crescent Baking Powder

Sift flour, baking powder, salt and sugar twice. Add milk, butter, eggs. Beat hard and after allowing batter to stand a few moments, fry on a smoking hot, well greased waffle iron and serve with Mapleine Syrup.



SAUCES

CREAM SAUCE

- 2 Egg Yolks
- 2 tablespoons granulated Sugar
- 1 pint Milk
- $\frac{1}{2}$ teaspoon Mapleine

Boil the milk and add the egg yolks well beaten and mixed with the sugar and Mapleine.

FROTHY SAUCE

- $\frac{1}{2}$ cup Butter
- 1 cup Sugar
- $\frac{1}{2}$ cup boiling Water
- 1 teaspoon Vanilla
- White of Egg beaten dry

Cream butter, add sugar and white of egg, stir in water and flavoring.

VANILLA SAUCE

Boil 2 cups of sugar and 1 cup of water 6 minutes; add 2 tablespoons of butter and 1 teaspoon Vanilla.

HARD SAUCE

Beat $\frac{1}{2}$ cup of butter to a cream, gradually beat in 1 cup of sugar and press into a dome on a glass or china plate. Grate a little nutmeg over the top.



EGGLESS CAKES

BOSTON GINGERBREAD

- 1 cup New Orleans Molasses
- $\frac{1}{2}$ cup Sugar
- $\frac{1}{2}$ cup Butter
- 1 level teaspoon Soda
- 1 cup boiling Water
- 1 cup seeded Raisins
- 1 teaspoon Ginger
- 1 teaspoon Cinnamon
- 3 cups Flour
- 1 dessertspoon Crescent Baking Powder

Put molasses, sugar and butter into mixing bowl, pour over them boiling water with soda dissolved in it, stir well and when mixture has cooled, add raisins, spices, flour and baking powder. Bake in shallow pan in slow oven. Chopped walnuts and very little ground cloves may be added if desired.

RAISIN LUNCH CAKE

Contains neither eggs or milk

Stew one and one-half cups Sultana raisins in sufficient water to make two cups of juice. Put in mixing bowl; add two tablespoons of butter, one teaspoon cinnamon, one-half teaspoon allspice, one heaping tablespoon peanut butter, one cup cane sugar, enough flour to make stiff batter, possibly three cups. Stir in two heaping teaspoons Crescent Baking Powder. Mix well. Last, stir in the raisins dredged in flour. Bake slowly in moderate oven one hour.

SNOWFLAKE CAKE

- 1 scant cup Sugar
- $3\frac{1}{2}$ scant cups Flour
- 1 teaspoon Vanilla
- $\frac{1}{2}$ scant cup Butter
- 2 cups Milk
- 2 teaspoons Crescent Baking Powder

Cream butter, and sugar, add one tablespoon of milk from measure, beat until it forms a spongy cream, add remainder of milk and extract; beat until sugar is dissolved in the bottom. Measure flour after sifting; add baking powder, sift four times, stir (not beat) the flour in until it is thoroughly mixed. Pour in pans and let stand ten minutes, bake in moderately hot oven. Use Mapeline Icing.

ECONOMY CUP CAKES

- $\frac{1}{2}$ cup Butter or Drippings
- 1 cup Sugar
- 1 cup Apple Sauce
- $2\frac{1}{4}$ cups Flour
- 2 teaspoons Crescent Baking Powder

A pinch of salt and spices to taste. These are improved by adding a cup of raisins and three teaspoons of cocoa or chocolate.

EXPOSITION CAKE

- 1 cup brown Sugar
- $\frac{1}{2}$ cup Butter
- 1 cup sweet or sour Milk
- 1 teaspoon Crescent Baking Powder
- 1 teaspoon each Cinnamon and Cocoa
- $\frac{1}{2}$ teaspoon Cloves
- 1 cup Raisins
- $\frac{1}{2}$ cup Nut Meats
- 2 cups of Flour

Cream sugar and butter; add milk. Then sift flour, baking powder and spices and add to mixture. Fluit nut meats and raisins and add last. Batter must be quite stiff. Bake in moderate oven. Use Mapeline Icing; sprinkle cocoanut on top.

APPLE SAUCE CAKE

- 1 cup Cane Sugar
- $\frac{1}{4}$ teaspoon Salt
- $\frac{1}{2}$ teaspoon Cloves
- 1 teaspoon Cinnamon
- 1 teaspoon Nutmeg
- 1 cup unsweetened Apple Sauce
- $\frac{1}{2}$ cup Butter
- 1 tablespoon strong cold Coffee
- 1 cup Sultana Raisins
- 2 teaspoons Crescent Baking Powder
- 2 cups Flour

Cream together sugar and butter; add salt, cinnamon, cloves, nutmeg and raisins; dissolve baking powder in one-third cup of warm water, then stir in the apple sauce, letting it foam over the contents of the mixing bowl. Beat all thoroughly and add flour. Bake in a loaf in a moderate oven forty-five minutes.

MEASURE FLOUR AFTER SIFTING

EGGLESS CAKES

EGGLESS FRUIT CAKE

- 1 cup of Sugar
- $\frac{2}{3}$ cup of Butter
- 1 cup of Molasses
- 1 cup of chopped Nuts
- $\frac{1}{4}$ pound Citron
- 1 cup of Raisins
- 1 cup Currants
- Juice and grated rind of an Orange
- 1 Nutmeg
- 1 teaspoon Cloves
- 1 teaspoon Allspice
- 1 teaspoon Cinnamon
- 1 teaspoon Ginger
- 1 teaspoon of Soda dissolved in $\frac{1}{2}$ cup of boiling water (let cool before using)
- 1 ounce of Chocolate dissolved in $\frac{1}{2}$ cup of strong black coffee
- 2 teaspoons Crescent Baking Powder

Cream butter and sugar; add molasses, water, coffee, juice and rind of orange. Sift baking powder and spices with flour enough to make stiff batter; flour fruit and nuts, and add them last. Let stand in pans ten or fifteen minutes before putting in oven. Bake in slow oven about one and one-half hours.

PERFECTION FRUIT CAKE

- 2 cups chopped dried Apples
- 1 cup Molasses
- 1 cup Sugar
- 1 cup sweet Milk
- 1 cup Butter
- 4 cups Flour
- 2 teaspoons Crescent Baking Powder
- 1 teaspoon Cinnamon
- 1 teaspoon Nutmeg
- 1 teaspoon Cloves
- Pinch of Mace
- Pinch of Ginger
- 1 cup Raisins
- $\frac{1}{2}$ cup Currants

Soak apples over night; chop and boil one hour in molasses, add creamed butter and sugar, milk, flour, baking powder, spices, extracts and fruits. Let stand ten minutes and bake slowly in moderate oven. Half teaspoon Mapleine adds to flavor.

THREE LAYER CAKE

- $3\frac{1}{2}$ cups Flour
- $1\frac{1}{2}$ cups Milk
- $1\frac{1}{2}$ cups Sugar
- $\frac{1}{2}$ cup Butter
- 2 teaspoons Crescent Baking Powder

Cream butter well. Then beat sugar and butter together thoroughly; pour in milk, mix well till sugar is dissolved. Stir in flour having baking powder well mixed with the flour; beat into a stiff batter. Use Mapleine Icing.

EVENING LUNCH CAKE

- 1 cup brown Sugar
- 3 tablespoons Butter
- 1 cup New Orleans Molasses
- $2\frac{1}{2}$ cups Flour
- 2 teaspoons Crescent Baking Powder
- Ginger or Spice to taste

Cream butter and sugar; stir in molasses, the baking powder sifted with the flour, ginger or spice to taste and bake one hour.

WHITE FRUIT CAKE

- 1 scant cup Sugar
- $\frac{1}{2}$ scant cup Butter
- 2 cups Milk
- $3\frac{1}{2}$ cups Flour, sifted
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{2}$ teaspoon Crescent extract
- $\frac{1}{2}$ teaspoon Cloves
- $\frac{1}{4}$ cup candied Cherries
- $\frac{1}{2}$ cup seeded Raisins
- $\frac{1}{2}$ cup shredded Coconut
- $\frac{1}{2}$ cup cut Citron
- $\frac{1}{2}$ teaspoon Crescent extract
- Cinnamon
- 1 teaspoon Crescent extract
- Nutmeg

Creaming butter, sugar and one tablespoon milk five minutes; add remaining milk and beat until sugar is dissolved. Stir in flour and baking powder until thoroughly mixed and add to the batter the fruits and extracts. Bake slowly one hour.



EGGLESS CAKES

PURITAN GINGERBREAD

- $\frac{2}{3}$ cup Lard or Butter
- $1\frac{1}{2}$ cups Molasses
- $\frac{1}{3}$ cup Milk or Water
- 2 teaspoons Ginger
- 1 teaspoon Crescent Baking Powder

Flour to make a stiff dough
(about $2\frac{1}{2}$ cups)

DEVIL CAKE

- 2 cups brown Sugar
- 2 cups Milk
- 1 cup grated Chocolate
- $\frac{1}{2}$ cup Butter
- 2 cups Flour
- $\frac{1}{2}$ teaspoon Mapleine
- 1 teaspoon Crescent Baking Powder

Boil half of sugar with half of milk and grated chocolate, set aside to cool. Cream butter and sugar five minutes; add milk, flour and baking powder; beat thoroughly; stir in chocolate mixture and Mapleine. Bake in three layers. Put together with uncooked Mapleine Icing.

MORNING LUNCH LOAF

- 3 cups Flour
- $\frac{1}{2}$ cup Sugar
- 2 teaspoons Crescent Baking Powder
- $\frac{2}{3}$ cup Butter
- $\frac{1}{2}$ teaspoon Salt
- 1 cup Currants
- Grated rind of 1 Lemon

Mix dry ingredients; rub in butter; add currants and lemon rind; mix to a very thick drop batter with cold milk; turn into well greased loaf pan. Bake one hour in moderate oven. Use Mapleine Uncooked Icing for top.

EGGLESS DOUGHNUTS

(Contains no Shortening)

- 1 quart Flour
- 1 teaspoon Salt
- 1 teaspoon flavoring
- $\frac{2}{3}$ cup Sugar
- 3 teaspoons Crescent Baking Powder

Enough sweet milk to make a soft dough. When done sprinkle over with powdered sugar.

SPICE CAKE

- 3 cups Flour
- 1 cup Sugar
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{2}$ cup Raisins
- 1 teaspoon Cinnamon
- 1 teaspoon Cloves
- 1 teaspoon Mapleine
- $\frac{1}{2}$ cup Lard with small piece of Butter
- $1\frac{1}{2}$ cups Milk

Filling and icing if required. Use Crescent Baking Powder, because it contains white of eggs crystallized, hence the possibility of the cake without an egg.

Cream, lard and sugar. To sifted flour add baking powder and spices. Then add alternately with milk. Add Mapleine. Flour raisins and add last. Dough must be quite stiff. Let stand in pans ten or fifteen minutes before baking in moderate oven.

MEASURE FLOUR AFTER SIFTING



CAKES WITH EGGS

ONE EGG CAKE

- $\frac{1}{4}$ cup Butter
- 1 cup Sugar
- $\frac{1}{2}$ cup Milk
- 1 Egg
- 2 cups sifted Flour
- 2 teaspoons Crescent Baking Powder

Cream butter and sugar; add egg and beat well; sift flour and baking powder together and add alternately with milk. Lastly add flavoring. This makes good foundation for plain layer cake.

GRANDMA'S QUICK CAKE

- $1\frac{1}{2}$ cups Flour
- 1 cup Sugar
- $1\frac{1}{2}$ teaspoons Crescent Baking Powder

Sift the above three ingredients three times. Break into a cup one large egg, or two small ones, and fill the cup up with milk or water; add flavoring and three tablespoons melted butter. Beat all together for five minutes and bake in layers.

LAYER CAKE

- $1\frac{1}{4}$ cups white Sugar
- 3 Eggs
- $\frac{1}{2}$ cup Sweet Milk
- 2 cups Flour
- 2 teaspoons Crescent Baking Powder
- Pinch of Salt
- $\frac{1}{2}$ teaspoon Mapleine

Cream butter and sugar thoroughly; beat yolks to a froth and stir in. Add milk and beaten whites. Sift flour and baking powder, and stir. Add Mapleine. Bake in moderate oven.

GINGERBREAD

- 1 cup brown Sugar
- 3 tablespoons Butter stirred to a cream
- 1 cup New Orleans Molasses
- 2 Eggs

Mix well. Stir dry two teaspoons Crescent Baking Powder in two and one-half cups of flour; put in ginger or spice to taste. Bake in one loaf one hour.

ECONOMICAL SPONGE CAKE

- 2 Eggs
- 1 cup Sugar
- $\frac{1}{2}$ cup hot Water
- Grated rind of $\frac{1}{2}$ Lemon
- 1 cup Flour
- 1 teaspoon Crescent Baking Powder

Beat the yolks of the eggs with half the sugar; then add the water, the remaining sugar, the lemon rind and the flour sifted with baking powder and salt. Lastly fold in the whites of the eggs beaten to a stiff froth, and bake twenty-five minutes in a buttered and floured shallow pan.

FIG LAYER CAKE

- $\frac{1}{3}$ cup Butter
- 1 cup Sugar
- 1 Egg
- 1 cup Milk
- $\frac{1}{2}$ cup finely chopped Figs
- 2 cups Flour
- $\frac{1}{3}$ teaspoon Salt
- 1 teaspoon Crescent Baking Powder

Beat the butter and sugar till creamy; add the beaten egg and milk; then the figs, and, lastly the flour, salt and baking powder sifted together. Bake in layers about twenty minutes, and fill with Fig Filling.

SULTANA CAKE

- 2 cups Flour
- $\frac{1}{3}$ teaspoon Salt
- 2 teaspoons Crescent Baking Powder
- 1-3 cup Butter
- $\frac{1}{2}$ cup Sugar
- $\frac{1}{2}$ cup Sultana Raisins
- $\frac{1}{3}$ cup chopped Citron or Lemon Peel
- 1 Egg
- About 2-3 cup Milk

Sift together the flour, salt and baking powder; rub in the butter and then add the sugar, raisins and citron. Beat the egg well, and add it with the milk. Turn into a well greased pan, and bake about forty-five minutes.

MEASURE FLOUR AFTER SIFTING

CAKES WITH EGGS

CRESCENT LOAF CAKE

- 3/4 cup Butter
- 1 cup Sugar
- 2 Eggs
- 1 cup Milk
- 2 cups Flour
- 1 1/2 teaspoons Crescent Baking Powder
- Pinch of Salt
- 1/2 cup Chopped Nutmeats

Cream butter and sugar; add with beaten eggs; sift flour, salt and baking powder and add alternately with milk. Add nut meats and flavoring last. Let stand ten or fifteen minutes before baking in moderate oven. Bake one hour.

CRESCENT WHITE LOAF CAKE

- 1/2 cup Butter
- 1 cup Sugar
- 1/2 cup sweet Milk
- 1 1/2 cups Flour
- 1/2 cup Corn Starch
- 1 teaspoon Crescent Baking Powder
- Whites of 3 Eggs
- Lemon or Orange flavoring

Cream butter and sugar; add milk; sift baking powder and flour and add alternately with whites of eggs, which have been beaten stiff.

MAPLEMOCHA CAKE

- 1/2 cup Butter
- 1 cup Sugar
- 1 whole Egg
- 4 Yolks
- 1 3/4 cups Flour
- 3 3/4 teaspoons Crescent Baking Powder
- 1/2 cup Milk

Cream butter and sugar thoroughly; add well beaten egg and yolks. Sift three times, flour and baking powder, and add alternately with milk. Bake in three layers and put together with

MAPLEMOCHA FROSTING

Cream together one cup sifted confectioner's sugar, one heaping tablespoon butter, two teaspoons cocoa and eight drops Mapleine. Add gradually two tablespoons strong coffee. If not thin enough add drop by drop more coffee. If too thin add more sugar.

MARSHMALLOW CAKE

- 1 Egg
- 1 1/2 cups Sugar
- 1 tablespoon Butter
- 1 cup Milk
- 2 cups Flour
- 1/4 teaspoon Salt
- 1 teaspoon Crescent Baking Powder

Mix flour, salt and baking powder. Cream butter; add one-fourth of sugar, and beat. Add beaten egg and remainder of sugar, and beat four minutes. Add alternately flour and milk, beating well. Add vanilla and bake in layer cake pans in moderate oven. Cut fine one-half pound marshmallows. Spread them between cake layers, and stand in open oven till they melt.

POOR MAN'S CAKE

- 1 cup Sugar
- Butter size of walnut
- 1 Egg
- 1/2 cup Milk
- 1 large cup Flour
- 1 teaspoon Crescent Baking Powder
- 1/2 teaspoon Mapleine

Cream butter and sugar; add egg; sift flour and baking powder and add alternately with milk; add flavoring. Bake in loaf pan in moderate oven.

CRESCENT ANGEL CAKE

- Whites of 6 Eggs
- 1 cup Granulated Sugar
- 2/3 cup sweet Milk
- 1 1/3 cups Flour
- 3 teaspoons Crescent Baking Powder
- 1/3 teaspoon Salt
- 1 teaspoon Vanilla

Mix together and sift three times, sugar, flour, baking powder, salt. Whip whites of eggs with wire whisk until egg will stand in a point. Next, boil milk and pour over dry ingredients while stirring constantly. Add flavoring at this point. Then carefully fold in beaten whites until thoroughly mixed. Pour into an ungreased angel food pan and bake forty minutes in a moderate oven. When baked invert pan and allow to cool half an hour, then gently loosen from pan and frost with following:

Add enough pulverized sugar to one tablespoon boiling water and one tablespoon lemon juice to make right consistency to spread nicely.

CAKES WITH EGGS

CHOCOLATE LAYER CAKE

- 2 Eggs
- 2 cups powdered Sugar
- 1 cup Milk
- 2 cups Flour
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{4}$ teaspoon Salt
- 1 teaspoon Vanilla

Mix flour, salt and baking powder. Beat egg yolks till thick. Gradually add and beat in the sugar. Add vanilla and milk, whites whipped stiff, and flour. Bake in three layer cake pans in moderate oven. Put together with chocolate filling.

CRESCENT NUT CAKE

- $1\frac{1}{2}$ cups Granulated Sugar
- $\frac{1}{2}$ cup Butter
- 1 cup Milk
- Yolks of 3 Eggs
- White of 2 Eggs
- 1 teaspoon Vanilla
- 1 cup Nutmeats
- 2 teaspoons Crescent Baking Powder
- 3 cups Flour

Cream butter and sugar; add beaten yolks of eggs; sift baking powder and flour and add alternately with milk; add flavoring, nut meats. Lastly fold in beaten egg whites. Let stand fifteen or twenty minutes before baking.

FROSTING

- 1 cup Granulated Sugar
- 6 tablespoons Water

Cook until it threads from the spoon. Pour this hot syrup slowly over white of one egg, which has been beaten very stiff. Beat constantly; when nearly cool, flavor.

CRESCENT SPONGE CAKE

- 4 Eggs (beaten separate)
- 1 cup Sugar
- 4 tablespoons Water
- 1 cup Flour
- 1 teaspoon Crescent Baking Powder
- 1 teaspoon Crescent Vanilla

Beat yolks of eggs, add sugar gradually, add water, then add flour, into which baking powder has been sifted. Lastly add flavoring and fold in whites of eggs beaten stiffly. Let stand fifteen or twenty minutes before putting in oven.

ENGLISH WALNUT CAKE

- 1 cup Sugar
- $\frac{1}{2}$ cup Butter
- Yolks of 4 Eggs
- White of 1 Egg
- $\frac{2}{3}$ cup Milk
- Pinch of Salt
- 2 level cups Flour
- 2 teaspoons Crescent Baking Powder
- Flavoring

Cream butter and sugar, to which add one whole egg and yolks of three well beaten; add milk. Sift salt, flour and baking powder together, add to mixture, also flavoring. Beat until perfectly smooth. Let stand ten minutes before putting in three pans to bake.

FROSTING

- Whites of 3 Eggs
- 12 tablespoons Sugar
- 1 cup chopped Walnuts

Beat eggs to a stiff froth, add sugar and walnut meats. Steam until thoroughly hot, then spread between layers and on top of cake.

NEVER FAIL DEVIL'S FOOD

- 2 cups brown Sugar
- $\frac{1}{2}$ cup Butter
- $\frac{1}{4}$ cake Baker's Bitter Chocolate
- 2 Eggs
- $\frac{1}{2}$ cup Milk
- $2\frac{1}{2}$ cups Flour
- 2 teaspoons Crescent Baking Powder
- 1 teaspoon Vanilla

Grate chocolate, pour one-half cup boiling water on it and let stand until balance of cake is mixed.

Cream butter and sugar; beat eggs until light and add to mixture. Sift flour and baking powder, and add alternately with milk. Add chocolate and flavoring last. Bake in sheet or layers in moderate oven.

MAPLEINE FROSTING

- 2 cups Sugar
- Piece of Butter size of walnut
- $\frac{2}{3}$ cup Milk

Boil until it forms ball when dropped in water. Remove from stove and add one teaspoon of Mapleine and stir until it begins to thicken.

COOKIES

GRANDMA'S COOKIES

- 1 cup Sugar
- $\frac{1}{2}$ cup Shortening
- 1 Egg
- $\frac{1}{2}$ cup sweet Milk
- $1\frac{1}{2}$ teaspoons Crescent Baking Powder
- Pinch Salt
- Flour to make soft dough

Cream shortening and sugar; add well beaten egg; sift baking powder, salt and flour and add alternately with milk. Make dough quite soft, just so it can be handled. Roll out thin, cut out and bake in quick oven.

OATMEAL COOKIES

- 1 Egg
- $\frac{1}{4}$ cup Sugar
- $\frac{1}{4}$ cup sweet Cream
- $\frac{1}{4}$ cup Milk
- $\frac{1}{2}$ cup fine Oatmeal
- 2 cups Flour
- 1 teaspoon Crescent Baking Powder
- 1 teaspoon Salt

Beat egg until light; add sugar, cream and milk; then these to oatmeal, flour, powder and salt mixed and sifted. Toss on a floured board, roll thin, cut in shape, bake in moderate oven.

GINGER SNAPS

- $\frac{1}{2}$ cup Lard
- $\frac{1}{2}$ cup Butter
- 1 large cup brown Sugar
- 1 cup Water
- 1 tablespoon Crescent Extract
- 1 teaspoon each Crescent Extract Cinnamon and Cloves
- 1 quart Flour
- $1\frac{1}{2}$ teaspoons Crescent Baking Powder

Rub to a smooth paste the lard, butter and sugar. Rub it into the flour and powder sifted together. Mix into a firm dough with the water and extracts. Roll out thin on a floured board, cut out with round biscuit cutter and bake on greased pan.



CARDAMOM COOKIES

- $\frac{1}{2}$ cup Butter
- $\frac{3}{4}$ cup Sugar
- 2 Eggs
- 1 scant teaspoon Cardamom Extract
- 2 cups Flour
- 1 teaspoon Crescent Baking Powder

Beat the butter and sugar to a cream; add the beaten eggs, then the extract, and lastly the flour and baking powder sifted together. Roll thinly, cut into rounds or diamonds and bake ten minutes in a moderate oven.

BERKSHIRE COOKIES

- 1 cup Molasses
- 1 teaspoon Soda dissolved in a half cup cold water
- 1 teaspoon Salt
- 1 tablespoon melted Butter
- 1 dessertspoon Ginger
- 1 teaspoon Crescent Baking Powder

Add flour enough to roll out to the thickness of an inch. Cut and bake ten minutes.

PEANUT COOKIES

- $\frac{1}{2}$ cup Butter
- $\frac{1}{2}$ cup Sugar
- 2 Eggs
- 4 tablespoons Milk
- 1 teaspoon Lemon Juice
- $\frac{1}{2}$ teaspoon Salt
- 1 cup Flour
- 1 teaspoon Crescent Baking Powder
- 2 cups finely chopped Peanuts

Drop by spoonfuls on buttered tins and bake ten to twelve minutes.

LADY FINGERS

- Whites of 3 Eggs
- $\frac{1}{3}$ cup powdered Sugar
- Yolks of 2 Eggs
- $\frac{1}{2}$ teaspoon Vanilla Extract
- $\frac{1}{3}$ cup Flour
- Pinch of Salt

Beat the whites of eggs till quite stiff; add the sugar, then the yolks beaten separately till thick. Next put in the vanilla, and lastly the flour and salt. Shape with a spoon on a greased pan or a pan lined with greased paper, sprinkle with fine sugar and bake about eight minutes.

COOKIES

MEASURE FLOUR AFTER SIFTING

JUMBLES

- $\frac{1}{3}$ cup Butter
- $\frac{1}{2}$ cup Sugar
- 1 Egg
- Grated rind of half a Lemon
- 1 cup Flour
- $\frac{1}{3}$ teaspoon Salt
- 1 teaspoon Crescent Baking Powder

Beat the butter and sugar to a cream; add the egg previously beaten, the lemon rind, and then the flour, salt and baking powder sifted together. Drop by spoonfuls on a greased pan and bake about ten minutes.

HERMITS

- 3 Eggs
- 1 cup Butter
- $1\frac{1}{2}$ cups Sugar
- 1 cup chopped Raisins
- 2 tablespoons chopped Citron
- 1 teaspoon each extract Cloves, Allspice and Cinnamon
- Pinch of Salt
- 1 teaspoon Crescent Baking Powder
- Flour to roll out

Cut in rounds, bake in moderate oven.

A Few Pointers on Cakes

Thin cakes require a hotter oven than loaf cakes. Cakes made without butter (such as a sponge cake) should have less heat and longer baking than those of same size containing butter. In order to test cake insert straw from broom. If it is clean when withdrawn the cake is done.

Fruit cakes should have linings of several thicknesses of paper.

A cake will be improved if a teaspoon of fresh lemon juice is put in the butter and sugar. This makes the cake very light.

FILLINGS AND ICINGS

CREAM FILLING

- 1 cup thick Cream whipped to a solid froth
- $\frac{1}{2}$ cup powdered Sugar
- 1 teaspoon Mapleine

Mix lightly together and use at once.

FIG FILLING

- $\frac{1}{2}$ pound chopped Figs
- 2 tablespoons Sugar
- 3 tablespoons boiling Water
- 1 tablespoon Lemon Juice

Cook in double boiler till thick enough.

CLEAR ICING, FOR CAKE

Put 1 cup sugar in a bowl with a tablespoon lemon juice and whites of 2 eggs. Mix together smooth and pour over the cake; if the cake is not hot enough to dry it, place it in the mouth of a moderately warm oven.

BOILED ICING

Boil 1 cup granulated sugar with $\frac{1}{2}$ cup water till it threads when dropped from fork. Pour gradually over stiffly whipped whites of 2 eggs, beating hard. Add flavoring and use at once.

CHOCOLATE CREAM FILLING

- $\frac{1}{2}$ cake Chocolate, grated
- $\frac{2}{3}$ cup Milk
- $\frac{1}{2}$ cup Sugar
- 1 tablespoon Butter
- Pinch Salt
- 1 teaspoon Extract Vanilla

Boil gently till thick.

MARSHMALLOW FROSTING

Heat 2 tablespoons milk and 6 tablespoons sugar over fire; boil 6 minutes without stirring. In double boiler heat $\frac{1}{4}$ pound cut marshmallows. When very soft add 2 tablespoons boiling water, cook till smooth. Beat in hot sugar; keep beating till partly cool, add $\frac{1}{2}$ teaspoon extract vanilla. Use at once.

UNCOOKED ICING

- 1 Egg
- 1 tablespoon Water
- $\frac{1}{2}$ teaspoon Mapleine
- Powdered Sugar

..Crack egg into saucepan and add tablespoonful of water and Mapleine, beat, and add one tablespoonful powdered sugar, continue to beat and add same amount of powdered sugar until frosting is thick enough to spread on cake.

MISCELLANEOUS

POULTRY DRESSING

(For One Fowl)

- 1 loaf stale Bread, soaked in cold water, then wring out in cloth
- 1 heaping tablespoon Butter melted
- 1 teaspoon powdered Sage
- 1 teaspoon grated Onion, if desired
- Salt and Pepper to taste
- 1 teaspoon Crescent Baking Powder will make it light and fluffy; no egg necessary

Pie crust can be made more healthful by the addition of a level teaspoon of Crescent Baking Powder to each pie; $\frac{1}{4}$ less shortening can be used

LINE LOAF CAKE PANS WITH GREASED PAPER



PUDDINGS AND DUMPLINGS

FRUIT PUDDING

(For Fresh, Small Fruits)

- 1 pint Flour
- 1 teaspoon Crescent Baking Powder
- $\frac{1}{2}$ teaspoon Salt

Sift together flour, salt and powder; mix with it enough milk, or milk and water, to make dough soft enough to drop from spoon. Have ready well-buttered earthen baking cups; fill about $\frac{1}{3}$ full of blueberries, pitted cherries or other small fruit; fill cup within one inch of brim with dough; set in steamer over boiling water, cover tightly and cook 20 minutes, keeping water in pot boiling constantly. Serve hot with hard or foaming sauce.

DUMPLINGS FOR SOUP

- 1 cup Flour
- $\frac{1}{4}$ teaspoon Salt
- 1 teaspoon Crescent Baking Powder

Sift together. Add $\frac{1}{3}$ cup finely chopped suet, and enough milk to make stiff dough. Make into dumplings size of marbles, drop into soup, cover, and boil 10 minutes.

SUET PUDDING

- 2 Eggs
- 1 cup Milk
- $\frac{1}{2}$ cup Molasses
- $\frac{1}{2}$ cup finely chopped Suet
- 1 teaspoon Salt
- 2 teaspoons Crescent Baking Powder
- 3 scant cups Flour
- Spices to taste
- 1 cup mixed chopped Fruit—Raisins, Citron, Currants or Almonds

Steam 2 hours and serve with a soft sauce.

DUMPLINGS FOR STEW OR FRICASEE

- 1 pint Flour
- 1 teaspoon Crescent Baking Powder
- $\frac{1}{2}$ teaspoon Salt
- $1\frac{1}{2}$ cups Milk

Drop by spoonfuls into stew, being careful not to drop more than will cover surface of liquid. Boil without raising cover for fifteen or twenty minutes.

APPLE DUMPLINGS

- 2 cups sifted Flour
- $\frac{1}{4}$ teaspoon Salt
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{2}$ cup Lard
- $\frac{1}{4}$ cup cold Water
- 4 Apples, pared and cored
- Sugar, Butter and Mapleine

Sift together flour, salt and baking powder, work in lard and mix to a dough with water. Roll into a square sheet $\frac{1}{3}$ of an inch in thickness and cut into four pieces. Place an apple on each piece, fill core with sugar and small piece of butter, cover apple with dough. On each dumpling place a small piece of butter, and sprinkle with sugar and cinnamon.

Into $\frac{3}{4}$ glass of water put $\frac{1}{4}$ teaspoon of Mapleine, pour over dumplings and baste several times while baking.

"POOR MAN'S PUDDING"

- $\frac{1}{2}$ cup Chopped Suet
- $\frac{1}{2}$ cup seeded Raisins
- $\frac{1}{2}$ cup Currants, washed, picked
- $1\frac{1}{2}$ cups grated Bread
- 1 cup Flour
- 1 teaspoon Crescent Baking Powder
- $\frac{1}{2}$ cup brown Sugar
- 1 pint Milk

Mix all well together, put into well-greased mold, set in saucepan with boiling water to reach $\frac{1}{2}$ up sides of mold; steam 2 hours; turn out on dish carefully; serve with butter and sugar.

OLD FASHIONED APPLE DUMPLING

- 2 cups sifted pastry Flour
- 2 teaspoons Crescent Baking Powder
- $\frac{1}{4}$ teaspoon Salt
- $\frac{1}{4}$ cup Shortening
- About $\frac{3}{4}$ cup Milk
- Cinnamon or Nutmeg
- Sugar

Sift together three times, flour, baking powder and salt, work in the shortening and mix to a dough with milk as needed. Roll in a square sheet $\frac{1}{3}$ inch thick and cut into four pieces. Lay a cored apple on each piece, fill the center with sugar and cinnamon, then draw up the paste to cover the apple, make smooth, and bake in a buttered dish. When nearly baked brush over with milk, dredge with granulated sugar and return to oven. Serve hot with hard sauce.

MAPLEINE RECIPES

The following tested recipes, which, while but a fraction of many smacking good dishes made with "Crescent Mapleine," are sufficient, we know, to win from you a life-long favor for "Mapleine" and its appetizing relishes.

Every course, from soups to custards, may be varied at will by using a few drops of "Mapleine" in the preparation, thereby adding a new and decidedly toothsome flavor to an otherwise ordinary menu.

It's wrong to suppose that better results may be obtained by the use of more or less "Mapleine" than we prescribe, for, while no harmful results can possibly follow its too liberal use, an excess amount will destroy the delicate and delicious maple flavor.

Mapleine is not a substitute for nor an imitation of Maple, but an original, pure and wholesome preparation of roots and herbs producing a creamy flavor that is better than the real maple itself, and guaranteed under all the pure food laws, both State and National, to be absolutely free from impure injurious ingredients.

We warn you to beware of imitations and substitutes. Every bottle of "Crescent Mapleine" is carefully packed in an attractively decorated carton bearing our "Crescent Trade Mark" and branded "Crescent Mapleine". A 2-oz. bottle makes two gallons of syrup, and costs you only 35 cents.

MAPLEINE SECTION



BREAD AND BISCUITS

CRESCENT NUT BREAD

- 2 cups Milk
- $\frac{1}{2}$ cup Sugar
- 1 teaspoon Mapleine
- 1 rounding teaspoon Salt
- 2 cups Graham Flour
- 2 cups Flour
- 4 teaspoons Crescent Baking Powder
- 1 cup chopped Walnuts

Let the batter stand in bake-pan half an hour, then bake in a moderate oven one hour.

CRESCENT HEALTH BREAD

- $1\frac{1}{2}$ cups sweet Milk
- 1 cup Flour
- 2 cups Graham Flour
- 1 teaspoon Salt
- 1 tablespoon Mapleine Syrup
- 3 teaspoons Crescent Baking Powder

Let stand one hour. This makes one loaf of delicious bread.

MAPLEINE HOT BISCUITS

- 1 quart Flour
- 2 heaping teaspoons Crescent Baking Powder
- 1 pinch Salt
- 1 tablespoon Butter
- 1 tablespoon Lard
- 1 scant teaspoon Mapleine

Sift the flour, baking powder and salt together, rub in the butter and lard and use enough sweet milk with the Mapleine added to make a very soft dough. Roll gently to about one inch thickness, cut in small biscuits, crowd them together in pans and bake in a quick oven.

MAPLEINE HOT CAKES

- 2 cups sour Milk
- 2 teaspoons Crescent Baking Powder
- 1 Egg
- 1 pinch Salt
- Flour enough to make thin batter
- $\frac{1}{2}$ teaspoon Mapleine

Mix the Mapleine with the milk before making batter. Have griddle smoking hot.

Amount of Sugar per Quart Jar

	Canned	Preserved
Cherries	4 oz.	8 oz.
Strawberries	8 "	12 "
Raspberries	4 "	6 "
Blackberries	6 "	9 "
Quinces	8 "	12 "
Pears	4 "	8 "
Grapes	4 "	8 "
Peaches	4 "	8 "
Pineapples	8 "	12 "
Crab-apples	6 "	10 "
Plums	6 "	9 "
Rhubarb	8 "	12 "
Sour apples	6 "	9 "
Currants	8 "	12 "
Cranberries	8 "	12 "

MAPLEINE CAKES

MAPLEINE MARBLE CAKE

- 1 cup Sugar
- $\frac{1}{2}$ cup Butter
- $\frac{1}{2}$ cup Milk
- 2 Eggs, well beaten
- $1\frac{3}{4}$ cups Flour
- 2 teaspoons Crescent Baking Powder

To half the batter add one teaspoonful Mapleine. Put in bake-pan in alternate layers of spoonfuls of dark and white batter. This will make one small loaf.

MAPLEINE THREE LAYER CAKE

- 1 piece Butter size of an egg
- $1\frac{1}{2}$ cups granulated Sugar
- 1 whole Egg and two yolks
- $2\frac{1}{2}$ cups Flour
- 2 teaspoons Crescent Baking Powder
- 1 cup Milk
- $\frac{1}{2}$ teaspoon Mapleine

Cream butter and sugar, add well beaten eggs. Put Baking Powder into flour and add alternately with milk. Add flavoring last. Bake in moderate oven. Use Mapleine filling.

MAPLEINE RIBBON CAKE

- 1 cup Sugar
- $\frac{1}{2}$ cup Butter
- 2 cups Milk
- $3\frac{1}{4}$ cups Flour
- 1 teaspoon Mapleine
- 2 teaspoons Crescent Baking Powder
- Juice of half a lemon
- 1 teaspoon Vanilla

Cream butter and sugar, add gradually lemon juice and vanilla. Beat five minutes. Stir sifted flour, baking powder and milk into a batter, add to butter and sugar. Mix well, and separate in two batters. Flavor one with Mapleine. Bake in layers, fill and cover with white icing.

MAPLEINE COOKIES

- 1 cup Sugar
- 1 small cup Butter
- Yolks of four Eggs
- $\frac{1}{2}$ cup sweet Milk
- 2 teaspoons Crescent Baking Powder sifted with a little Flour
- 1 small teaspoon Crescent Mapleine

Mix with enough flour to make a stiff dough, roll thin and bake in moderately hot oven.

MAPLEINE DOUGHNUTS

- $\frac{1}{2}$ cup Sugar
- 1 cup Mapleine Syrup
- 1 cup thick sour Milk
- 2 Eggs
- 2 teaspoons Soda (sift in)
- 1 cup Flour
- 1 teaspoon Salt
- $\frac{1}{4}$ teaspoon Ginger
- $\frac{1}{2}$ teaspoon Cinnamon

Flour to make a soft dough.

MAPLEINE LUNCHEON CAKE

- $\frac{1}{2}$ cup Butter
- 2 cups Sugar
- $\frac{3}{4}$ cup sweet Milk
- 3 cups Flour
- 2 teaspoons Crescent Baking Powder
- 3 Eggs (whites)
- $\frac{1}{2}$ teaspoon Mapleine

Cream butter and sugar thoroughly; add, alternately, milk and flour sifted with baking powder. Fold in beaten egg whites. Add Mapleine. Bake in moderate oven.

MAPLEINE DESSERTS

TAPIOCA PUDDING

- 1 cup Tapioca
- 2 Egg Yolks
- 1 small piece Butter
- 2 tablespoons granulated Sugar
- 1 cup Milk
- 1 teaspoon Mapleine

Have the Tapioca well soaked in water or milk and cook till bluish in color, then add the milk, eggs, sugar and Mapleine.

MAPLEINE FRANGO

- 3 Eggs
- 1 cup Mapleine Syrup made by dissolving $\frac{1}{2}$ cup of Sugar in sufficient hot water to fill up the cup and adding 1 teaspoon of Mapleine

Put the syrup in the top of a double boiler, let simmer two minutes, then stir in the eggs (well beaten). Cook until mixture thickens, stirring constantly; cool. When cool, fold in one and one-half pints of whipped cream. Pack in ice and salt (same as ice cream is packed) and let stand three hours before serving.

MAPLEINE JELLY

- $\frac{1}{2}$ box Gelatine
- 1 scant cup cold Water
- 1 pint boiling water
- 1 cup Sugar
- 1 teaspoon Mapleine

Soak the gelatine in the cold water until soft, then add the boiling water, sugar and Mapleine. Do not let the mixture boil. When well dissolved strain through a flannel bag.

MAPLEINE PUMPKIN PIE

- 4 Eggs
- 1 cup granulated Sugar
- 1 cup Milk
- 1 teaspoon Butter
- 1 teaspoon Cornstarch
- 1 pinch Salt
- 1 pint stewed and strained Pumpkin
- 1 teaspoon Ginger
- Nutmeg or Cinnamon if desired
- $\frac{1}{2}$ teaspoon Mapleine

Use regular pie crust and bake in moderate oven. Enough for two pies.

MAPLEINE PIE

- 4 Egg Yolks
- 1 cup granulated Sugar
- $\frac{3}{4}$ cup Butter
- 3 heaping teaspoons Cornstarch
- 1 teaspoon Ginger
- 1 cup Mapleine Syrup

Make regular pie crust and bake in a quick oven. Use the whites of the eggs for meringue. Enough for two pies.

CARAMEL ICE CREAM

- 1 quart fresh Cream
- 1 Egg
- 2 cups sweet Milk
- 1 tablespoon Cornstarch
- $1\frac{1}{2}$ cups granulated Sugar
- 1 pinch Salt
- $\frac{1}{2}$ teaspoon Mapleine

Put sugar in saucepan, stir constantly until melted, and of light brown color, scald milk and thicken with corn starch, add the salt and the egg slightly beaten, stirring gradually. Cook over hot water fifteen minutes and strain, if necessary. When cool add cream and Mapleine and freeze.

MAPLEINE PARFAIT

- 1 cup Sugar
- 4 Eggs
- $\frac{1}{2}$ cup hot Water
- 1 pint thick Cream
- $1\frac{1}{2}$ teaspoons Mapleine

Put sugar and water in top of a double boiler, let simmer two minutes, then stir in eggs, which have been beaten, cook until the mixture thickens, stirring constantly, cool. When cold add the cream, beaten stiff, and Mapleine—mold. Pack in ice and salt, as ice cream is packed, and let stand three hours before serving.

MAPLEINE BLANC MANGE

- 1 quart sweet Milk
- 4 heaping teaspoons Cornstarch
- $\frac{1}{2}$ cup granulated Sugar
- 3 Eggs (beaten whites)
- $\frac{1}{2}$ teaspoon Mapleine

Heat one pint of the milk; in the other dissolve the corn starch, sugar and Mapleine. Mix, stir well, take from fire and add the egg whites.

MAPLEINE DESSERTS

CARAMEL PUDDING

- 4 cups Milk
- 5 Eggs
- 1 pinch Salt
- 1½ cups granulated Sugar
- 1½ teaspoons Mapleine

Scald the milk. Melt sugar in saucepan, stirring constantly, until light brown in color, gradually add the milk. Add this mixture to eggs slightly beaten with salt and Mapleine following. Strain into buttered baking dish, bake slowly for one hour, cool and serve.

MAPLEINE SEA FOAM

- 3 cups granulated Sugar
- 1 cup Water
- 1 tablespoon Vinegar
- 2 Eggs (whites)
- 1 teaspoon Mapleine
- 1 large cup of Almonds

Place on the back of stove to dissolve slowly the sugar, water and vinegar; then boil without stirring until it spins a thread or forms a soft ball in cold water. Pour the hot syrup into the whites of the eggs, well beaten, and beat again with egg beater till nearly cooked, or until mixture holds its shape; then add the Mapleine and almonds which have been blanched and slightly broken. Dip out with teaspoon into desired shapes in buttered plates.

MAPLEINE FLOAT

Heat 1 cup Milk in double boiler; sweeten to taste and add well beaten yolks of 3 Eggs. Cook slightly. Remove from fire and set to cool. When cool, or partially so, flavor with ½ teaspoon of Mapleine. Beat whites of 3 Eggs stiff and drop by spoonfuls into hot water; when set, dip out, drain, and slide into custard.

PURE ICE CREAM

- 2 quarts pure sweet Cream
- 1 pound granulated Sugar
- 2 teaspoons Mapleine

Mix sugar and cream together, beat well; then add the Mapleine and freeze.

CARAMEL CUSTARD

- 1 cup granulated Sugar
- 1 pint Milk
- ½ cup Butter
- 2 tablespoons Cornstarch
- 1½ teaspoons Mapleine

Put milk in double boiler and thicken with the corn starch dissolved in a little water. Put sugar and butter in saucepan, stir until sugar is melted, then gradually stir them together and add the Mapleine. Strain if necessary, cool and serve with Mapleine Whipped Cream.

BISCUIT GLACE

- 1½ pints Cream
- 12 ounces Sugar
- 8 Eggs (yolks)
- 1 tablespoon Mapleine
- 6 ounces crisp Macaroons, pound in mortar to dust

Mix cream, sugar, eggs, and extract. Place on fire, and stir composition until it begins to thicken. Strain and rub through hair sieve into basin. Put into freezer; when nearly frozen, mix in macaroon dust, another tablespoon extract vanilla, and finish freezing.

CUSTARD ICE CREAM

- 1 pint fresh Milk
- 2 Eggs
- 6 ounces Granulated Sugar
- 1 tablespoon Cornstarch

Mix and scald but do not boil.

Mix the whites of two eggs in a pint of fresh cream, whip well, flavor with one teaspoonful of Mapleine, add to the above and freeze.

MAPLEINE MOUSSE

Cook in double boiler 1 cup of Mapleine Syrup and the yolks of 4 Eggs. Cook 20 minutes. Add beaten white of 1 Egg, and remove at once from the fire. When cold, add 1 pint of whipped Cream. Freeze quickly

SAUCES AND CAKE FILLINGS

WHIPPED CREAM

- 1 quart pure sweet Cream 24 hours old

$\frac{1}{2}$ scant teaspoon Mapleine

Put cream in bowl on cracked ice, or snow if any, and whip not too fast. When nearly finished add the Mapleine. Counter bowl containing cream should be kept on cracked ice.

MAPLEINE SYRUP

- 2 cups boiling Water
- 4 cups granulated Sugar
- 1 heaping tesapoon Mapleine

Thoroughly dissolve the sugar in the water, stir in the Mapleine and strain through a damp cloth.

This makes one quart of delicious table syrup, which is ready for use as soon as cold.

MAPLEINE HARD SAUCE

- $\frac{1}{2}$ cup Sugar
- 1 large tablespoon Butter

Cream these together well and add a few drops of Mapleine to flavor.

MAPLEINE BUTTER

Two cups White Sugar, $\frac{1}{2}$ cup hot Water, set where it will slowly dissolve on back of stove; when dissolved heat to boiling; have the yolks of 4 Eggs well beaten and stir into hot Syrup. Cook until thick about like salad dressing, add 1 teaspoon Mapleine, and stir or beat until cold and grainy. It will, in a measure, take the place of Butter eaten with Bread

MAPLEINE FROSTING

- 2 cups granulated Sugar
- 1 cup Milk
- 1 small piece of Butter
- 2 teaspoons Mapleine

Stir until mixture boils, then boil briskly until it forms soft ball in cold water. Cool a little and beat until creamy.

CAKE FILLING

- 2 cups granulated Sugar
- $\frac{3}{4}$ cup Milk
- 1 piece Butter (size of walnut)
- 1 teaspoon Mapleine

Mix sugar, milk and butter together, boil for five minutes, take from fire, stir until thick. Then add the Mapleine, stirring it in slowly.

CARAMEL FILLING

- 2 cups granulated Sugar
- $\frac{1}{2}$ cup Cream
- $\frac{2}{3}$ cup Butter
- $1\frac{1}{2}$ teaspoons Mapleine

Mix the sugar, butter and cream, boil ten minutes and add the Mapleine. Beat until just right to spread. Enough for two cakes.

PUDDING SAUCE

- 2 Eggs (whites)
- $1\frac{1}{2}$ cups granulated Sugar
- 1 cup Milk
- 1 teaspoon Mapleine

Cook the sugar and milk until it thickens a little, then add the egg whites, beaten stiff, and the Mapleine.

The addition of Mapleine to soup adds piquancy to flavor.

When canning berries if one scant teaspoon of Mapleine is added to each quart jar of fruit the flavor will be more pronounced.

A good point to remember is that too much beating toughens white of egg.

MAPLEINE CANDY RECIPES

MAPLEINE PINOCHE

- 3 cups white Sugar
- 1 cup Milk
- 1 teaspoon Butter

Boil together, stirring constantly, until it will make a soft ball when dropped in cold water. Take from fire and beat. When ready to pour on buttered plate, add ten drops of Mapleine and one cup of broken nuts.

FUDGE

- 3 cups Sugar
- 1 cup Milk
- 1 tablespoon Butter

When sugar is melted add 4 or 5 tablespoons cocoa. Stir and boil 15 minutes. Take from fire, add 1 teaspoon Mapleine, stir till creamy, pour on buttered plates, cut in squares.

UNCOOKED CANDY

- 1 Egg
- $\frac{1}{2}$ teaspoon Mapleine
- 1 teaspoon cold mashed Potatoes
- 1 pound powdered Sugar

To the egg add the Mapleine and cold mashed potatoes, sift in the powdered sugar until it forms a thick paste, add nuts, turn on breadboard and knead in powdered sugar to proper stiffness.

ICE CREAM CANDY

- 3 cups sugar, crushed or cut loaf
- A little less than $\frac{1}{2}$ cup Vinegar
- $1\frac{1}{2}$ cups cold Water
- Piece of Butter size of walnut
- Flavor with Extract Vanilla

Boil until it hardens, then pull until white.

CREAM CANDY

- 1 pound white Sugar
- 3 tablespoons Vinegar
- 1 teaspoon Extract Lemon
- 1 teaspoon Cream Tartar

Add little water to moisten sugar, boil until brittle. Put in extract, then turn quickly out on buttered plates. When cool, pull until white, and cut in squares.

MAPLEINE CREAM CANDY

- 3 cups white Sugar
- $\frac{1}{2}$ cup Milk
- 1 tablespoon Butter
- 1 heaping teaspoon Mapleine

Boil sugar, milk and butter until it forms a soft ball when dropped in cold water. Take from fire, add the Mapleine and beat till it sugars. Pour in shallow dish and cut to suit.

MAPLEINE FUDGE

- 2 cups granulated Sugar
- 1 cup Milk
- 1 piece Butter (size of Egg)
- 1 heaping teaspoon Mapleine

Cook about fifteen minutes. Take off and beat hard until it grains, then pour in buttered plate.

Chopped nuts, figs, dates or cocoanut spread on the plate before pouring makes tasty variations.

MAPLEINE TAFFY

- 2 cups granulated Sugar
- $\frac{1}{2}$ cup vinegar
- $\frac{1}{2}$ cup Water
- 1 heaping teaspoon Mapleine

Boil sugar, vinegar and water until it snaps, take from fire, add the Mapleine and pull. Cut in pieces to suit.

MAPLEINE SUGAR

- $1\frac{1}{2}$ pounds white Sugar
- $\frac{1}{2}$ teacup Water
- 1 teaspoon Mapleine

Boil sugar and water until it snaps in cold water, take from fire and add the Mapleine. Stir around sides until it grains, pour in small patty tins and let stand until cold.

DIVINITY CANDY

- 3 cups Sugar
- $\frac{3}{4}$ cups Karo Syrup
- $\frac{1}{2}$ cup Water
- 1 cup chopped Walnuts
- 1 teaspoon Mapleine
- Whites of 3 Eggs

Boil sugar, syrup and water until it hardens when dropped in cold water. Remove from fire, and when bubbles disappear add slowly the white of three eggs well beaten. Beat until it begins to stiffen; then add the cup of chopped walnuts and pour on buttered plates. When cold mark in squares.

MISCELLANEOUS

SWEET POTATOES SOUTH-ERN STYLE

Wash and scrape, split or slice lengthwise; steam or boil until nearly done. Drain and put them in a baking dish, placing over them lumps of Butter, Salt and Pepper. Pour over all quite liberally Mapleine Syrup and bake in oven to a nice brown. There should be sufficient of the Syrup to use as a dressing in serving

BAKED BEANS AU MAPLEINE

- 1 quart small white Beans
- $\frac{1}{2}$ pound Salt Pork
- $1\frac{1}{2}$ cups Sugar
- 1 teaspoon Mapleine
- $\frac{1}{2}$ teaspoon Mustard

Soak beans over night. Next morning put on stove and cook until they look clear but not until skin breaks, adding pinch of soda. After boils up well, drain off water and place beans in bean jar, add the salt pork cut in cubes, pepper, salt and mustard and the sugar and Mapleine. Pour boiling water over until well covered, place in oven and bake five hours, adding boiling water occasionally until about half an hour before taking out of oven; let brown slightly on top.

GRAVIES

To any Meat or Fish Gravy thickened and prepared as usual add Mapleine, stirring in while cooking; $\frac{1}{4}$ teaspoon Mapleine is sufficient for two gravy-boats of Gravy

MAPLEINE IN APPLE PIE

- 3 drops Mapleine in 1 teaspoon of cold Water

Sprinkle over sugar and apples before putting on top crust.

FOR THE SICK ROOM

For egg-nogs and milk-shake, Mapleine has gained the highest praise from physicians and others in the sick room. Patients particularly relish it.

- $\frac{3}{4}$ glass Milk
- $\frac{1}{4}$ glass scraped Ice
- $\frac{1}{4}$ teaspoon Mapleine
- Sweeten to taste and shake well

Weights and Measures

- 1 cup, medium size . . . $\frac{1}{2}$ pint or $\frac{1}{4}$ pound
- 4 cups, medium size, of flour weigh 1 pound
- 1 pint flour weighs $\frac{1}{2}$ pound
- 1 pint white sugar weighs 1 pound
- 2 tablespoons of liquid weigh . . . 1 ounce
- 8 teaspoons of liquid weigh 1 ounce
- 1 gill of liquid weighs 4 ounces
- 1 pint of liquid weighs 16 ounces

